

Food Safety Requirements for Temporary Food Service

Contact the Lake County Environmental Health Department if you have any questions:

Lake County Environmental Health

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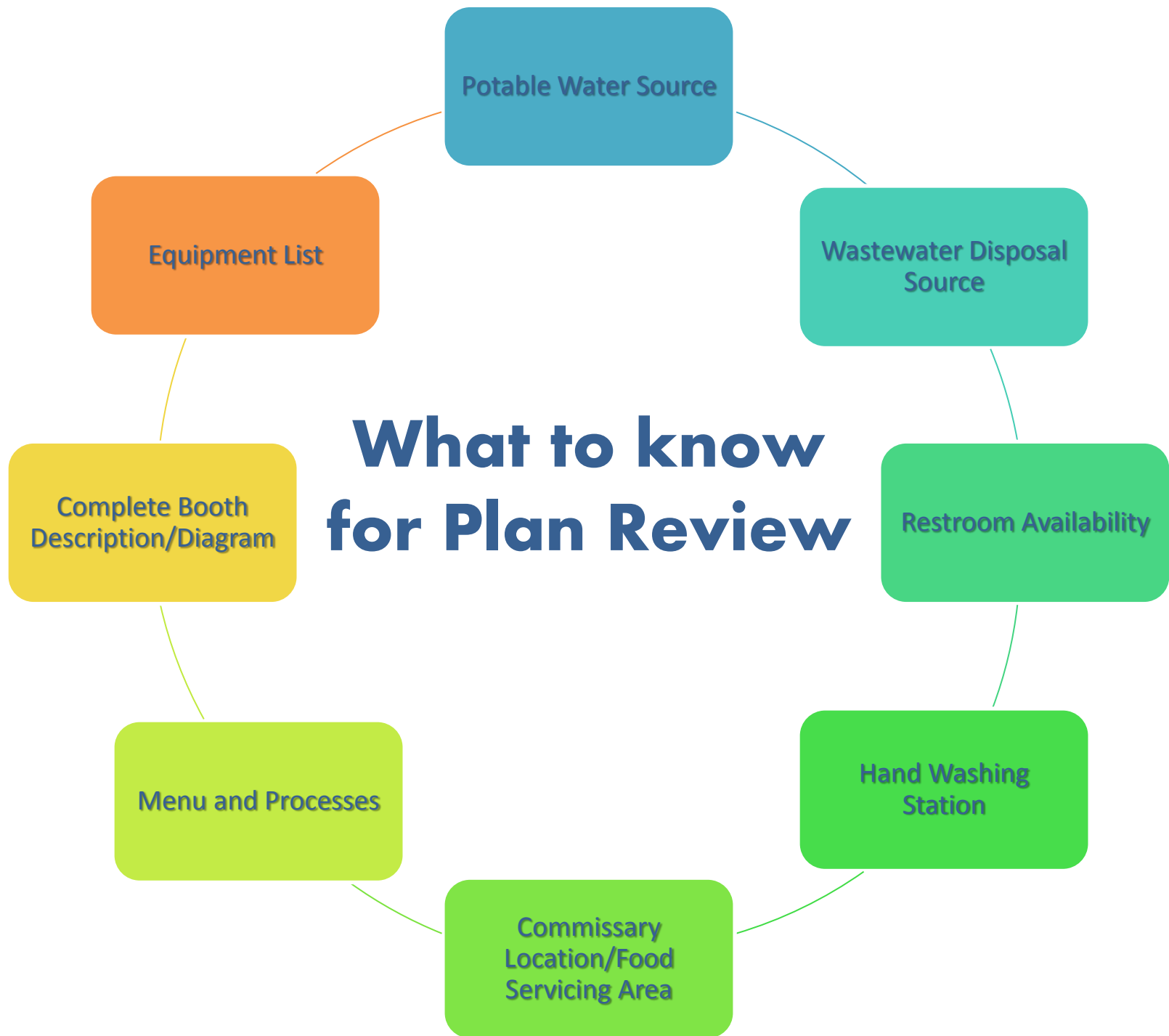
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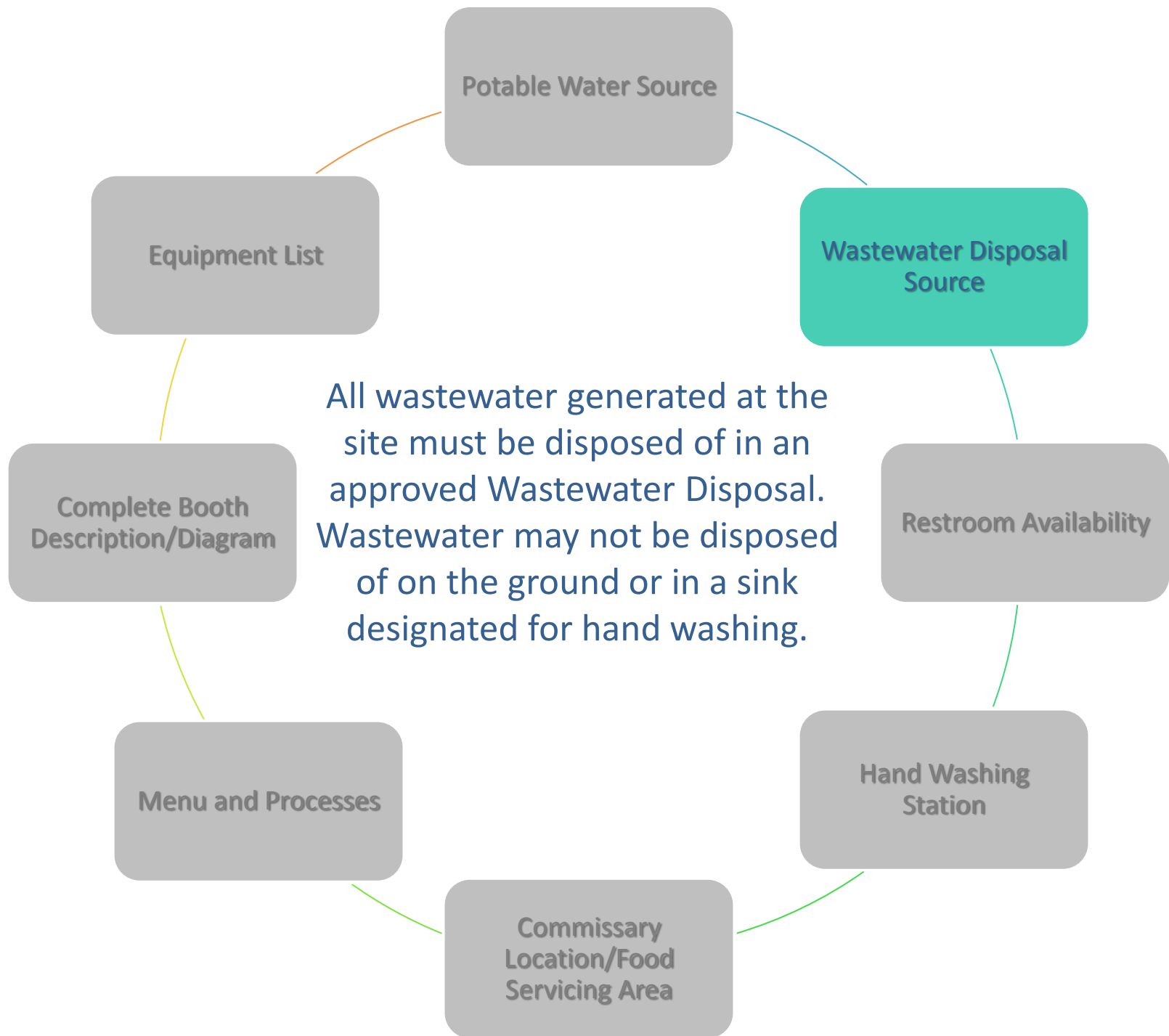
WEB: <http://www.lakemt.gov/envhealth>

Inspections

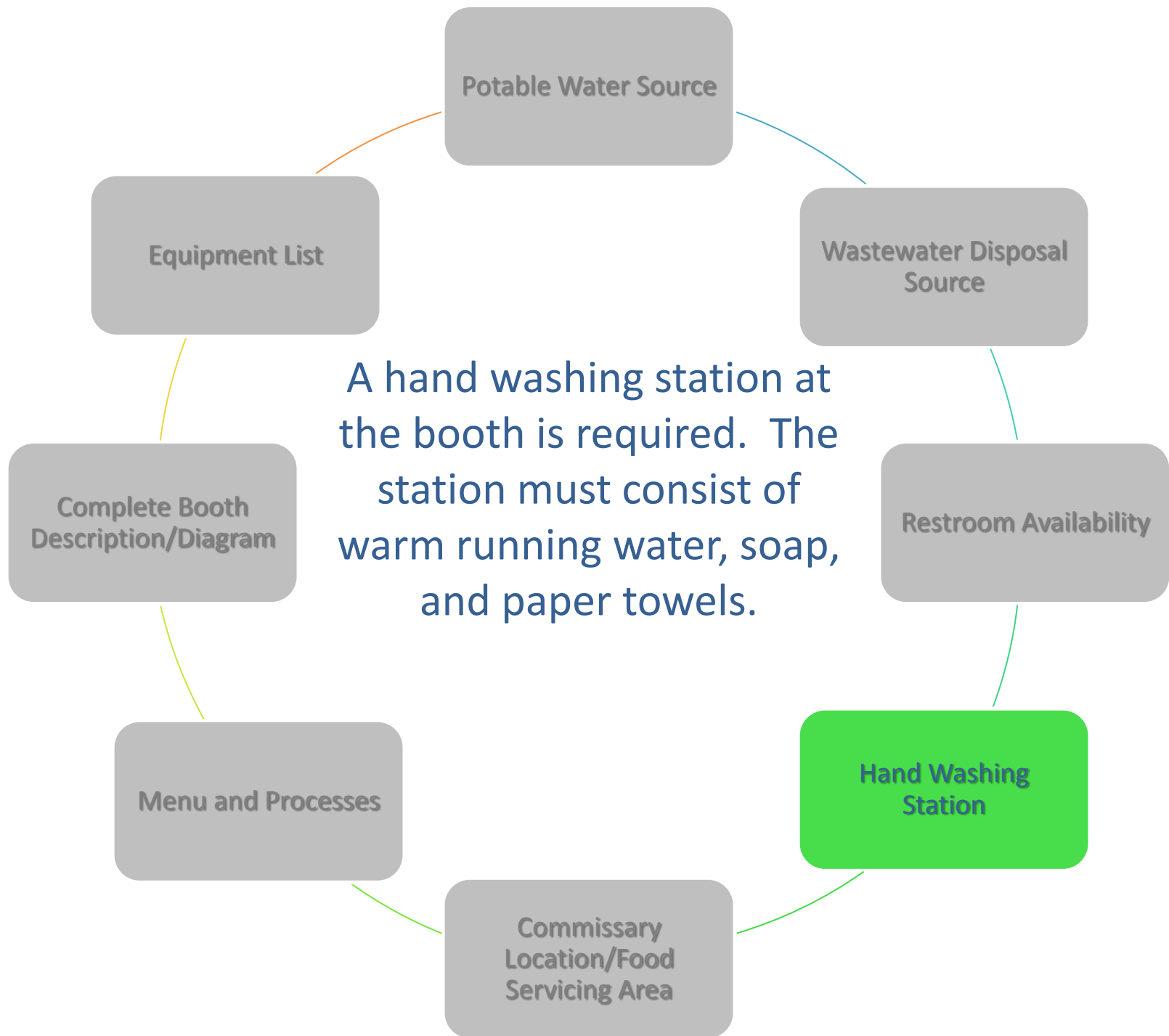
- Licensed food service operations are subject to inspections. M.C.A. 50-50-302
- Vendors that have registered but are exempt from licensure may be checked for critical food handling items (handwashing, temperatures)











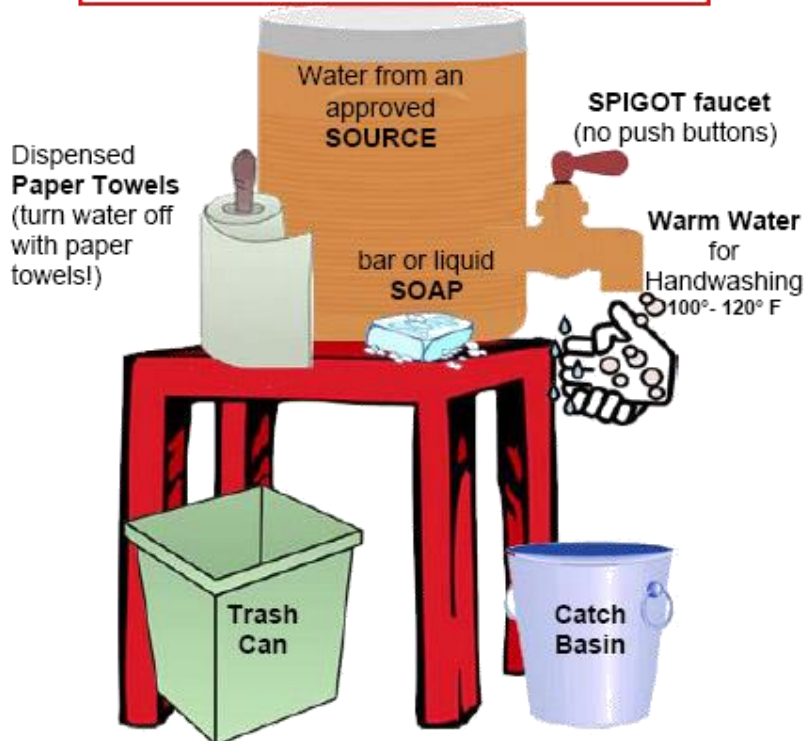
Hand Washing Station

HANDWASHING STATION

Use it OFTEN!

Use **CLEAN** water jugs:

1. **SANITIZE** with 2 tbsp unscented bleach in 1 gallon of water – **SLOSH** to cover all surfaces.
2. Let **STAND** 5 minutes and **DRAIN**. **DO NOT RINSE!**
3. **FILL** with approved drinking water



WHAT TO INCLUDE:

Container of Water

- Will need spigot type dispenser
- Use warm water
- Fill with water from an approved source

Soap

Paper Towels

Trash Bin

Water Catch Bucket

Hand Washing Station





When do I need a Commissary Location?

A commissary kitchen is typically a production kitchen where foods are prepared or semi-cooked.

Must have hand washing facilities

May provide a variety of services such as those for:

- Safe food storage
- Preparation (including refrigeration & cooking)
- Potable water supply
- Adequate plumbing & waste disposal
- Storage & cleaning facilities for equipment & utensils
- Storage & maintenance of other supplies
- Personnel resources

Commissary kitchens must be currently licensed and operated in compliance with Montana Rules.

Examples include:

- Restaurant kitchens
- Kitchen facilities at Churches
- Kitchen facilities at Senior Citizens Centers

The need for a commissary kitchen can be menu dependent.

Can be as simple as a storage location for single service items (i.e. paper plates).

Can be as complex as a licensed catering kitchen where all food preparation occurs.

Foods requiring limited preparation may not need a commissary.

Scope and frequency of services must be determined at the time of plan review.

Scope of use is based on:

- Menu
- Number of anticipated customers
- How often the food service operation will function
- Limitations of the Temporary Food Event as well as the servicing area
- How often the temporary food service will be returning to the servicing area.



Choosing a Food-Safe Menu



All food and drink items must come from an approved source.

Any food that has been prepared at home is not acceptable. This includes cutting and chopping.

Keep your menu simple and keep potentially hazardous foods to a minimum.

Take extra precautions for food safety if preparing potentially hazardous foods.

Cook to order to avoid the potential for bacterial contamination.

Use precooked foods only if they have been properly chilled and reheated.

Avoid using leftovers.

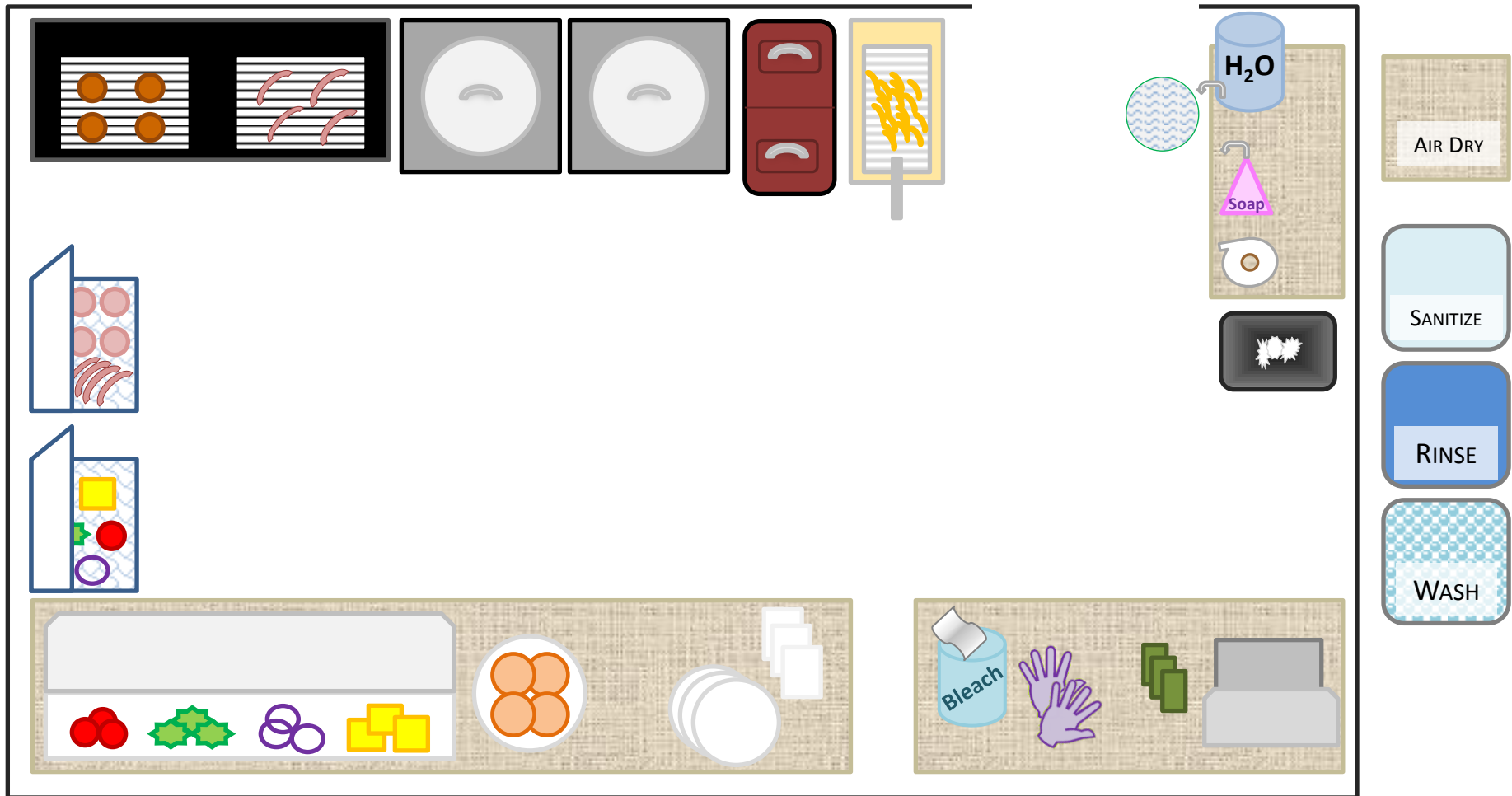
If using leftovers, be sure to follow correct cooling and reheating procedures.

Keep raw foods separated from cooked foods and ready-to-eat foods.

Including when storing foods in coolers. Use separate utensils when handling these foods as well.



Setting Up Your Booth



As a guide the above example has been provided to show correct setup of a typical temporary booth. Key areas highlighted in the example include those for hand washing, food storage, food preparation, cooking, ware washing, and money collection.



Examples of the Equipment and Tools You Will Need

Have extra utensils (i.e. spatulas, tongs, ladles) so that you may rotate between clean and used utensils.

Have gloves to limit bare hand contact with foods.

- May also use other barriers like spatulas, tongs, or deli sheets to minimize bare hand contact.

Equipment must be sufficient and able to keep foods hot and/or cold.

Mechanical refrigeration or ice is needed for cold foods.

- Be sure to have enough ice to completely surround food items (including on top).
- If using ice chests, you may be limited to less than 4 hours of operation.

Refrigerators and freezers:

- Must have a thermometer.
- Must be clean.

Hot holding units:

- Must have a **thermometer**.
- Must be clean.

Ice for use in beverages and as an ingredient must be kept in separate coolers.

- Ice scoops with a handle should be used to scoop ice.

Ware washing may be done in a three-bin sink or temporary set-up using bus tubs.

An approved sanitizer must be provided.

- Sanitizer test strips are needed to test the effectiveness of your solution.
- Wiping cloths should be stored in the sanitizer when not in use.

From past experience the CDC has seen these 6 circumstances as the ones most likely to lead to illness at a temporary event:

Inadequate
Cooling and
Cold Holding

Inadequate
Hot Holding

Inadequate
Reheating

Preparing
Food Too Far
Ahead of
Service

Poor Personal
Hygiene and
Infected
Personnel

Contaminated
Raw Foods &
Ingredients

Inadequate Cooling and Cold Holding	Keep cold foods at or below 41°F. Cool foods rapidly from 135°F to 41°F within 6 hours.
Inadequate Hot Holding	Keep hot foods at or above 135°F.
Inadequate Reheating	Within 2 hours reheat food for hot holding to at least 165°F.
Preparing Food Too Far Ahead of Service	Food prepared 12 or more hours before service increases the risk of temperature abuse.
Poor Personal Hygiene and Infected Personnel	Hands must be washed thoroughly and frequently. Sick employees/volunteers must be restricted from all food handling activities.
Contaminated Raw Foods & Ingredients	Keep raw foods separate from ready-to-eat foods at all times. All foods must come from an approved source.

References

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